the table. Potted plants fill the tiny window; alone the electric light with its wiring disturbs the picture.

In the kitchen the covered range has almost completely banished the open fire, but the chimney-place is still often vaulted. It is called the "heaven", although covered with oily, shining soot and black as hell. But this heaven does not "hang full of violins", but full of sides of smoked bacon and sausages. In the dairy the wooden cream dishes have given place to the centrifugal separator and metal utensils. But the butter-tub, in which the butter is made by churning or pounding, still remains.

Except on feast days the peasants' diet is sparingly supplied with meat but rich in fat. *Knödel* (dumplings), small cakes, dough-nuts, stewed fruit and *Schmarrn* (a sort of broken-up pancake), thick soup and potatoes make up the simple, healthy fare. All eat from one dish. Grace is said before and after meals. Occasionally there will be butter and bacon to eat with the black bread which the true peasant bakes himself.

Much more could be told of the peasantry of Tyrol, of cowsheds, haylofts and threshing floors, of the ricks of hay and corn, of forestry and hunting, of mountain pastures, cow pastures and hay-fields, of sheep-pens and shearing, of fences, gates and stiles. How many townfolk know that a proper fence, like a peasant house built in the old manner, needs no nails and no scrap of iron? What do they know of the customs at weddings and baptisms?

For the farmer, his "*loden*" cape of coarse, woollen cloth is sufficient even when the weather is coldest. He must be able to move his arms freely, and at work in the open he does not feel the cold. In the house he goes about in shirt-sleeves. When he is abroad he carries an enormous gamp to protect him from the rain.

The farmer's wife wears long dresses almost suggesting a nun's habit, covered on weekdays by a blue working apron. On Sundays she dons her special finery—

with bread which he afterwards ate, such was the general mistrust and fear of poisoning. The talisman was long used at table: it was laid beneath glass or plate. 000

In the 15th century, Vienna cooking was considered to be among the best in Europe, and when the Viennese went to war, he took his best cooks to camp with him. The doughty Capuchin monk Abraham a Santa Clara more than once flew into a passion over Viennese gormandizing. He was not surprised, he said in one of his sermons, that house and farm were so often ruined because of the owner's overeating and that the noble soul was suppressed by the fat paunch.

DAYS OF SPLENDOUR. Splendour and luxury reached their climax in Austria in Leopoldian times, under Karl VI, under Prince Eugene and during the days of the Vienna Congress. Table decoration was a special feature of every official banquet. Fantastic shapes in sugar-icing, arabesques, ornamentation and groups of merry figures were the fashion in the days of great court banquets. The arrangement of the dishes competed with the table decorations; roasted doves and chickens, for instance, would be grouped about a pelican made of baked bread. 264 252

In this decorative period, they went so far as to produce gilded sucking-pigs. Astonishing pastry ships were filled with fruits of marzipan: the latter are still popular today. At other times table fireworks competed with disguised foods and artistic creations such as statues, fountains and castles of edible materials. Many confectioners of the period were trained sculptors.

The most luxurious days for the city were those of the Vienna Congress. Entertainment at the Imperial Court cost 50,000 gulden a day. The wealthy Austrian aristocratic families gave banquets to as many as 700 guests at a time, one day in the week being reserved for such brilliant affairs. 648 574

The so-called table d'hôte was never a success in Vienna. To these "Landlords tables" a certain number of people came at a fixed hour in order to partake of a meal which was served to everyone simultaneously at a fixed price. He who could eat quickest with the smallest regard for others was at an advantage, but as the Viennese dislike haste at mealtimes, the tables d'hôte were little patronised. 265

Apart from the customary eating-houses, there were also what were called the "tracteurs". Here one could eat at any time between eleven a. m. and three p. m., lunch costing up to a gulden according to what was chosen. The customers were drawn from a wide range of social classes. The manager stood in the middle of the room like a major commanding his troops and gave his orders to the waiters. The eaters sat packed together like sardines, gulped down their food and were quickly replaced by others.

In biedermeier times the middle classes lived most of their lives at home in the bosom of the family, where they also entertained guests, and took little interest in appearing in public. For this reason their history is bound up with family tradition. Their way of life and customs inspired an art style which embodied and preserved 565 593

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181

side by side with clerks. The Viennese goes on his way untroubled and finds his own pleasures. If he feels hot he takes his coat off, if he has an itch in his legs he dances, if he likes the look of a girl, he courts her; if he feels he wants to drink, he drinks. He is always human, always without embarrassment, a quality which he has saved from the wealth of imperial days and preserved for these days of impoverishment."

262
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VIENNA SPECIALITIES: Many foreigners have believed that Austrian cooking is the best, the most nourishing and the most piquant. The English are content with roast beef, the French with roast mutton, ragout or a few pies, the Italians with stracchino and spaghetti. Russia has her nourishing herb soups with meat balls, the Hungarian his paprikagulyas, the Dane his buckwheat and cream. But the Viennese is interested in the multiplicity of the dishes. On great occasions he expects to see every bird from blackcock to pigeon, and every fish from trout to tunny on the festive board. In Viennese cooking the condiments are not emphasized and meat is served more à la nature. The Englishman is fond of Worcester Sauce, the Hungarian of red paprika, the Frenchman favours various spices and mayonnaises, but the Viennese prefers the natural taste of the meat. The Viennese cuisine also knows how to combine the favourite dishes of all these nations in its menu, for Vienna has learnt the art of international cooking.

256

Among the bakers' specialities the first to be mentioned must be the Vienna roll. These have a history, for the Emperor Friedrich IV had the first rolls of the type called "Semmel" baked in 1487 with his portrait stamped on them, and gave one to each of the children who were called together in the city moat. Since then, the rolls have born the name of "Kaisersemmeln". Two hundred years later the "Kipfel" was baked in the crescent form of the Turkish sabres, being at first called "Mond" and later "Gipfel" (peak) after the spire of the Stephansturm which in those days carried a crescent at the top; the soft letter "G" was later changed to the crisp-sounding letter "K". The Vienna Bretzel also made its appearance about this time and was gradually followed by the salt "Stangerl", the "Girafferl", the "Schnecken" and the brioches.

257

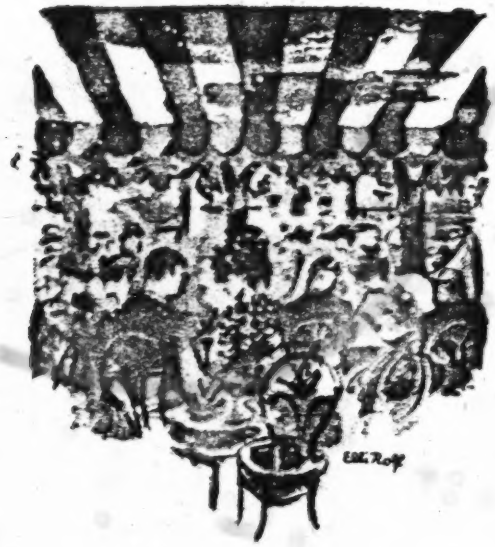
Another Vienna speciality is the Vienna "Faschingskrapfen" (a glorified doughnut). This was invented in the year 1615 by a luxurious confectioner named Cäcilie near the Peilertor, where the Naglergasse now runs. In those days it was called "cillikugel" in her honour. Not until thirty years later was it improved through

keeping well, for it stays fresh for at least two weeks without any sign of staleness.

Fried chicken and Wiener Schnitzel have become typical Viennese dishes. At home the Viennese is content with an omelette for his "Gabelfrühstück" (elevenses or second breakfast—first breakfast is only coffee and rolls) but away from home he demands a small portion of "Kaiserfleisch", an "Einspänner" (sausage) or "Krenfleisch" (meat with horse-radish). Baked ham is also a speciality of Vienna cooking.

"Beinfleisch" (boiled beef served with the bone), ribs and the "Tafelspitz" (another cut of boiled beef) have also often been designated as national dishes of the Philaken people on the grey "blue Danube". This is true if one is thinking only of favourite weekday dishes.

It is characteristic of the Austrian to hit upon one particular place for each of his favourite dishes, where he has decided that it is prepared to perfection. Thus a true "Wiener" will willingly take the trouble of going all the way to Thallern because fried chicken can be eaten at their best there. In Breitenfurt, near Mauer, on the other hand, they make the best "Millirahmstrudel". For a lucullan banquet of crayfish you must go to Prohaska's restaurant in the Prater.. The place to eat roast goose where the slice from the breast is crispest is the Schottenkeller. For variety in cooking, especially for a wide range of cold dishes, the Rathauskeller is recom-



252 mended first. Freshly caught trout accompanied by just the right wine provide an excuse for a Sunday excursion to Heiligenkreuz. The best Danube fish can be eaten in Fischamend behind the "Alte Tor". The women have their favourite confectioners to which they find their way to or from shopping as a matter of course.

You can be fond of Vienna cooking and still like the culinary specialities of the Provinces. In mountain farms meals have naturally to consist as far as possible of produce of the farm. In the morning and the evening the farmer usually has a soup made of sour milk and flour, with which black bread is eaten. At midday he has dumplings with cabbage or pickled swedes. Smoked meat or pickled pork is only eaten on Sundays.

The more well-to-do farmer is fond of boiled beef. He also eats many kinds of sweet or salt puddings such as dumplings, maccaroni and so on. On festive occasions there is usually a luxurious spread, dishes baked in lard being a staple food. At such times there are "Krapfen", "Schneeballen", "Polsterzipfe" and so on. At Christmas they often bake "Kletzenbrot", containing many kinds of fruits.

In the Burgenland cabbage strudel is very popular. The "Schöberl" has always been a great favourite. This is a mixture of flour, milk and eggs, poured into an earthenware bowl, which is gradually filled with hot lard in ten or twelve layers each one finger deep poured in at short intervals. 252

The "Baumkuchen" or "Prügelkrapfen" of Lower Austria, the "Schnürkrapfen" and the "Schmerstrudel" are indispensable at such festivals as weddings, dedication of church bells, church festivals generally and christenings.

Upper Austria has won fame in the Austrian cuisine with its "Linzertorte" as well as with its Linz pastry and the "Traunkirchnertorte". The Reinanken", a fish netted in the Salzkammergut lakes, is well-known. The "Schwarzreiterl", a special type of lake char from the Gosau Lakes were once reserved for the Imperial family and were therefore supposed to be a particular delicacy.

Salzburg was formerly famous for its "Salzburger Zungen". Nowadays every visitor tastes the delicious soufflé called "Salzburger Nockerln" before his departure. "Mozartkugeln" are a special kind of sweet which is attractively packed in Salzburg and makes a charming present.

"Green Styria" excels in the preparation of "Sterz" (rather like the Italian polenta) and of various dishes made from maize. Foreigners prefer Styrian chicken and mutton, which are a speciality in Austria.

In addition to the Tyrolese "Gröstl", which is an everyday dish, there are a number of sweets in Tyrol which are popular delicacies—the "Hupfauf", a fine pudding, the "Schutzauf", a dish of curds, and the "versoffene Kapuziner", made of rolls, wine, almonds and currants.

The "Kärntner Reindling" replaces the "Guglhupf" in Carinthia.

If someone puts aside a rich menu and calls instead for "Kässpätzle" or "Bodenseefelchen" it is sure to be a frugal Vorarlberger.

VIENNA RESTAURANTS. During the Thirty Years' War, manners deteriorated, the inn parlour re-echoed to the jargon of the streets or the brawling of mercenaries. The end of the 17th century saw an attempt made to curb rough manners. France was the first country to establish stiff forms of etiquette, which gradually spread over the frontiers. Inns slowly developed something like comfort, although visitors still whistled for the serving boy through their fingers instead of ringing a bell. 485 576

In the era of pastoral romance, the inns became really popular. Princes used them to give informal costume feasts in the gallant manner; "Wirtschaften" were held where even emperors and empresses appeared as host and hostess, while the rest of the court either acted as servants of the inn, or played the rôle of visitors. Incidentally this obviated disputes about precedence, which made everything more comfortable. In 1698, Peter the Great stayed incognito at the Vienna Court, taking part in a "Wirtschaft" which was arranged in his honour, disguised as a 000